



CHECKLIST FOR TEMPORARY FOOD BUSINESSES

CHECK LIST
(PLEASE TICK)

1. LOCATION & LAYOUT

- 1.1 The site owner must approve the use of the site. The location and layout must be appropriate for the intended activity and provide adequate space for fixtures, fittings and equipment.
- 1.2 All trestles, tables, barbecues etc. must be situated on an impervious surface (ie. pavement, concrete, bitumen or an impervious liner if on grass).
- 1.3 All food, equipment, appliances and packing materials must be protected from the weather. (ie. under veranda, awning or gazebo that has 3 sides covered with plastic, vinyl or other approved material).
- 1.4 All fixtures and fittings must be constructed of materials that enable easy/ adequate cleaning and protect the food from contamination.
- 1.5 There must be access to a fire extinguisher if cooking is being undertaken.
- 1.6 All cooking equipment should be isolated from public contact and adjoining flammable surfaces.
- 1.7 Dirt, dust, smoke, fumes and any other contaminants must be excluded, as far as practicable.
- 1.8 Measures must be in place to prevent contamination from pests (ie. flies) and vermin.
- 1.9 Smoking and animals are not permitted in areas where food is prepared, stored or cooked.

2. PROTECTION OF FOOD

- 2.1 Food (ie. sausage sizzles) should be wrapped in clean hygienic disposal paper napkins prior to distribution to the public.
- 2.2 All food should be stored in closed containers, a minimum of 750mm above the ground.
- 2.3 Ensure food is not displayed so as to be openly accessible to the public, sunlight, rain, flies or dust.
- 2.4 Ensure all disposable drinking straws, paper cups, spoons, etc, are protected from contamination.
- 2.5 All condiments and sauces should be contained in squeeze type dispensers or in commercially sealed packs.
- 2.6 Tongs and gloves should be used when handling foodstuffs.
- 2.7 Money handlers to wash hands or change gloves before handling food.
- 2.8 Food must be transported in approved food handling vehicles or containers to prevent contamination.
- 2.9 Food handlers (where applicable) must be supervised by an adult.

3. TEMPERATURE CONTROL OF FOOD

- 3.1 All high risk food must be prepared for immediate sale and consumption.
- 3.2 All high risk food must be kept below 5°Celsius or above 60°Celsius.

4. HYGIENE

- 4.1 A potable supply of water (ie. reticulated or a 20L container) must be provided for dishwashing and hand washing purposes.
- 4.2 Separate basins/ containers must available for hand washing, dishwashing and rinsing.
- 4.3 Provide liquid soap and disposable paper towels for hand washing and detergent for washing-up.
- 4.4 Wastewater is to be disposed of at an approved facility (not in storm water drains).
- 4.5 Food handlers to wear clean clothing, protective aprons and head coverings.
- 4.6 Food handlers must be clean and free from infectious disease.
- 4.7 Food handlers must have access to approved sanitary facilities.

5. WASTE DISPOSAL

- 5.1 Provide a suitable waste disposal receptacle with a tight fitting lid. Provisions must also be made for patrons to dispose of their litter.

6. INSURANCE

- 6.1 The organization conducting the temporary food business must have a minimum public liability insurance of 10 million dollars.

DECLARATION

I have read the above requirements for operating a Temporary Food Business and I understand my obligations in relation to the *Food Act 2008* and *Food Standards Code*.

NAME: _____

ORGANISATION: _____

SIGNATURE: _____

DATE: _____